

LAKE LOUISE & SUN-TRAPPED POOL

CHATEAU LAKE LOUISE

C A N A D I A N P A C I F I C

LUNCHEON

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Chilled Watermelon Seafood Victor Celery and Radishes Canadian Sardine Vinaigrette

Choice of Juice: Apple, Tomato, Orange, Grapefruit or Prune Nectar

Chicken Broth with Rice Clam Chowder, Boston Style

Poached Pacific Cod, Egg Sauce Breaded Filet of Sole Remoulade Parsley Omelette Citrus Plate with Cottage Cheese, French Dressing

Creamed Chicken on Toast, Terrapin Style Roast Milkfed Alberta Capon, Giblet Gravy

Cold Galantine of Turkey, Salad Andalouse Cold B.C. Salmon, Mayonnaise Seafood Salad Neptune

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Green Peas and Carrots Creamed Spinach

Potatoes: Mashed, Boiled, Potatoes Maire

African Cream Pudding Raspberry Cream Pie Lime Sherbet Vanilla Ice Cream Stewed Cherries

Cheese: Canadian Gouda, Black Diamond, Canadian Cheddar, Kraft, Rocky Mountain Cream, Oka, White Ontario Cheddar Gorgonzola, Swiss Gruyere, Hermit Blue

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Fresh Strawberries Okanagan Apple Watermelon

Sliced Banana in Cream Cantaloupe

Sliced Orange

Whole Orange

Milk Coffee Rolls

1.75

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TABLE D'HOTE MEALS

Breakfast, 7:30 to 10 a.m. Luncheon, 12 to 2:30 p.m. Dinner, 6 to 8:30 p.m.

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FRIDAY, JULY 11, 1947

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Announcements

MUSIC

Main Dining Room, 7 to 8 P.M.

GWYN PRICE, Baritone Lounge, 8:30 P.M.

JACK MADDEN and His Orchestra Ballroom, every evening except Sunday

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SWISS GUIDES available at the Information Bureau in the Lounge

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PICNIC LUNCHES Please see Head Waiter for selection and price

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SWIMMING POOL Open daily, 8 A.M. to 8 P.M.

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GOVERNMENT RATIONING REGULATIONS

Require That:

Meat be eliminated entirely from all menus each Tuesday and Friday.

Sugar be served only on request and then as follows: Not more than one spoon for any beverage and not more than one teaspoon for any cereal.

Butter will be served at all meals.

Preserves which include jams, jellies, marmalades, be rationed to approximately one pound per person per fortnight.

conservations.

LUNCHEON A LA CARTE

HORS D'OEUVRES

French Hors d'Oeuvres 1.25 Radishes 25 Fresh Domestic Caviar 2.25 Fruit Cocktail 70 Celery and Olives 40 Queen or Stuffed Olives 50 Canadian Sardines 90 Spiced Holland Herring 45 Mixed Pickles 25 Sliced Smoked Salmon 80 Anchovies Canapes 90 Canapes Moscovite 1.15 Antipasto 70 Half Grapefruit Maraschino 30

JUICES

Prune Nectar 30 Grapefruit 30 Tomato 30 Orange 30 Apple 30

SOUP

★ Clam Chowder, Boston Style 40 ★ Chicken Broth with Rice 35 Cream of Tomato 10 minutes 40 Chicken Broth with Rice 10 minutes 35

Breaded Filets of Pickerel Remoulade 15 minutes 1.00 Half Poached Filet of Boston Sole Waleska 20 minutes 1.50 Lake Superior Trout Saute Amendine 15 minutes 1.00

ENTREES

Omelette Fisherman with Creamed Salmon 10 minutes 85 Young Chicken Saute Bombay with Chutney 20 minutes 2.60 Vegetable Dinner with Poached Egg 10 minutes 1.00 Croustade of Chicken Toulouse 15 minutes 1.55 ★ Roast Milkfed Alberta Capon, Giblet Gravy 1.50

COLD BUFFET

★ Cold Sliced Turkey 1.85 ★ Sliced Chicken 1.85 ★ Homemade Foie Gras 1.50 ★ Boned Capon 1.50

Chef's Special Cold Half Fresh Lobster, Mayonnaise . . . \$2.50 20 Minutes Lettuce, Tomato, Cucumber, Boiled Egg

VEGETABLES

Creamed Spinach 40 Green Peas and Carrots 35 Green Peas 35 Stewed Corn 35 Green Beans Saute 35

POTATOES

Mashed 25 Boiled 20 Potatoes Maire 35 Au Gratin 35 Saute 30

SALADS

Chef Salad 60 Lettuce and Tomato 45 Waldorf 60 Fresh Lobster 2.00 Fruit 65 Chicken 1.75; Half Portion 90

SWEETS

African Cream Pudding 25 Raspberries Cream Pie 25 Lime Sherbet 25 **Stewed Cherries 40** Cup Custard 25 Fruit Tartlet 25 Jello 25 Sherbet 30 Chocolate Ice Cream 40 Vanilla Ice Cream 40

CHEESE

Canadian Gouda 30 Camembert 40 Gorgonzola 50 Canadian Cheddar 30 White Ontario Cheddar 30 Swiss Gruyere 60 Hermit Blue 50 Black Diamond 30 Kraft 25 Rocky Mountain Cream 35

Fresh Strawberries 35 Okanagan Apple 15 Sliced Banana in Cream 30 Sliced Orange 25 Whole Orange 15 Watermelon 30

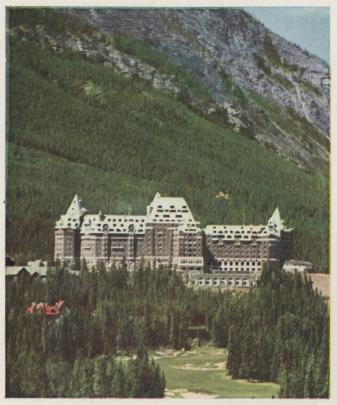
> TEA COFFEE

MILK

ROLLS

Portions are prepared for one person only. * Ready to serve.

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[Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.]

†These hotels are open in the Summer only.

